

WAKES

A dedicated Wake Planner and Wake Supervisor ensure you are in good hands for your event. We take care of all the details allowing family and loved ones to focus on celebrating and caring for each other.



Tradewinds
HOTEL

VENUE OPTIONS

HERITAGE ROOM

A private space with complementary use of a data projector and screen plus audio facilities to play cherished memories. We suggest a cocktail style event for up to 100 people.

No venue hire.

GARDEN TERRACE

A variety of outdoor public spaces that can be allocated depending on the number of people attending from 30 to 200+. We suggest an open bar and shared platters.

No venue hire.

PLYMPTON ROOM

With the capacity of 200 people and complementary use of twin data projectors a screens, this venue allows mourners more space to reminisce and reflect together in privacy.

Venue hire reduced by 50% to \$500.

FOOD & DRINK

PLATTERS

Select from our Platter menu.

DIPS, CRUDITES AND BREAD 135

Roasted red pepper & walnut dip, whipped feta, spiced chickpeas, marinated Sicilian olives, assorted crudites, focaccia, crisp breads

OCEAN PLATTER 215

Freshly shucked oysters - mignonette, smoked Tasmanian tartlets, snapper mayonnaise & slaw in mini brioche buns, pinko fish bites with shichimi & tartare sauce

CHARCUTERIE & CHEESE 135

shaved mortadella, prosciutto San Daniele, ventricina salami, HaVe St Dukes vintage cheddar & brie, giardiniera, marinated olives, semi-dried tomatoes, crispbreads & focaccia

CHEF'S PLATTER 210

Focaccia, red pepper & walnut dip, pork & fennel sausage rolls, tomato relish, smoked beef brisket croquettes, spiced house BBQ sauce, mini cheeseburgers, Albany beef, pickles, mustard mayo

SLIDER PLATTERS

Beef sliders, tomato relish, cheese, pickled cucumber, mayonnaise **150**

Panko Snapper Slider, iceberg lettuce, pickled cucumber, lemon mayonnaise, brioche **150**

Eggplant Parmigiana Sliders, green chilli slaw & tomato relish **135**

Pork Belly Sliders, house BBQ sauce, herb slaw **150**

PIZZA PLATTERS

Margarita - 55

Americano- 60

Chilli Prawn – 60

Greek Lamb 65

CANAPÉS

For more personalized service select our canape menu for \$40 per person for two hours.

Minimum 30 people.

COLD

Bresaola, pickled shitake, pecorino, rocket
Tomato and black olive bruschetta, basil (veg)
WA snapper ceviche, coconut, chilli, cucumber
Pumpkin, thyme and feta tart (veg)

WARM

Maryland Crab cakes, tomato jam, pickled cucumber
Smoked ham hock croquette, jalapeno relish, burnt pineapple
Miso marinated kingfish, charcoal mayo
Mushroom Arancini with dipping sauce (veg)

SANDWICHES

Chef's selection of finger sandwiches for \$15 pp. Add a tea and coffee station for \$5 per person.

Minimum 25 people.

BEVERAGES

We can manage your beverage requires by working with you to establish a bar tab, which will be monitored by your dedicated Wake Supervisor. Alternatively, beverage packages can be selected which will be served to your guests.

